INFORMATION LETTER

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Canners Elected to Offices in Agricultural Research Institute

The Agricultural Research Institute, an advisory group to the National Research Council for the promotion of research having the best long-term benefit to agriculture, has elected C. L. Rumberger of the H. J. Heinz Company as its president for the coming year.

The A.R.I. was conceived by industrial scientists as a means for organizing the scientific talents of industry, public agencies, scientific societies, and private institutions to support the Agricultural Board of the National Research Council, to integrate and coordinate research on broad agricultural problems, and to provide a forum for unrestricted discussion of common agricultural problems.

The A.R.I. was organized in 1951. Its annual meeting was held this year in Washington October 14-15.

The 150 delegates and alternates attending the meeting were much impressed by the discussions presented by panels composed of industrial, university, and federal scientists.

Eleven canning companies as well as the N.C.A. are members of the A.R.I. They are Armour & Co., California Packing Corp., Campbell Soup Company, Gerber Products Company, Green Giant Company, H. J. Heinz Company, The Illinois Canning Co., The Larsen Company, Libby, McNeill & Libby, Stockely-Van Camp, Inc., and Swift & Co.

Mr. Rumberger, the new A.R.I. president, is Chairman of the N.C.A. Scientific Research Committee. Dr. B. P. Johnson of the National Cotton Council of America was elected vice president, and Dr. C. H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, was chosen secretary.

Canners were named to four of the 17 vacancies for industry members on the governing board. The four are Dr. P. K. Caldis, California Packing Corp.; Dr. G. C. Scott, Green Giant Company; B. M. Shinn, Armour & Co.; and Dr. J. O. Young, Libby, McNeill & Libby.

Entertainment for N.C.A. Convention Banquet

The entertainment for the second annual N.C.A. banquet, to be held during the 1958 Convention in Atlantic City, was announced this week by E. E. Burns, Chairman of the Convention Program Committee.

Don Loker will be master of ceremonies of the show, which will comprise Jan McArt, talented and beautiful soprano, who has sung with the San Francisco Opera and the San Francisco Symphony, and has appeared in the NBC spectacular "La Boheme"; Jack Russell, a baritone known for his star performance on the NBC-TV Show of Shows, and in Producers Showcase and Omnibus Productions; and The Chords, comic imitators of instrumentalists.

Mr. Burns' announcement emphasized that everyone attending the Convention—brokers, buyers, machinery and supplymen, as well as canners—are invited to attend. Tickets are $12.50 each, and the N.C.A. is now accepting reservations. The banquet is to be held at the Traymore Hotel Tuesday night, January 21.

Canned Foods Gain Prominence in Civil Defense Planning

Civil defense authorities are giving pronounced recognition to the importance of canned foods in the event of atomic attack, in conferences and programs designed to prepare for the post-attack situation. The N.C.A. participated recently in a 3-day conference at Olney, Md., of FCDA Region 2 (seven states including the District of Columbia), of which some of the highlights were:

(1) Presentation to the conferees of a statistical report of the availability of canned foods in a specific test area (100 square miles, encompassing 12 counties in Ohio and Pennsylvania) assuming an atom bombing of Youngstown, Ohio.

(2) Announcement by a Bureau of the Census representative that current per family food inventories are being surveyed on a 300-sample basis, and that if the interviews continue to show great divergence (one-half day to 6 months), Census might authorize a nationwide survey.

(3) Distribution to the 200 conferees of the nutrition table for 72 canned foods, recently brought out by the N.C.A. Consumer Service Division, because of emphasis in the proceedings on individual rather than bulk needs and information.

(4) A plan to use volunteer civil defense women at stations in supermarkets, demonstrating kits of emergency food supplies, largely canned items, and stimulating preparedness among families.

(5) A motion picture made by the Colorado Civil Defense Agency showing the consequences to a household not prepared with the right kind of survival foods. In the picture the CD advisor instructs the housewife as to what foods she should obtain to protect her family, practically all recommendations being canned items.

The story of the outstanding suitability of canned foods for atomic emergencies has been circulated by the N.C.A. Information Division through every type of media continuously since the nuclear tests conducted at the Nevada Proving Grounds in May, 1955. Civil defense units have received this message and have included phases of it in their own literature, particularly the project known as "Grandma's Pantry," which urges families to make sure they have an emergency supply of canned foods, minimum to take care of seven post-attack days.

Emphasis on canned foods will be prominent in future national civil defense programs, since the nationwide organization is shaping up a definite post-attack food program at this time. The Olney meeting for FCDA

Region 2 staff workers completes a series of similar conferences held by the other regions.

Assisting the CD staffs of the seven state organizations that assembled at Olney was a group of analysts drawn from the U. S. Departments of Agriculture, Commerce, Labor, Public Health, Food and Drug, the Army, Office of Defense Management, Atomic Energy Commission, Interstate Commerce Commission, Red Cross, Washington Restaurant Association, and N.C.A.

Parade

Recent issues of the Sunday magazine, *Parade*, have featured canned fruits in food editor Beth Merriman's articles.

The October 6 issue carried the article entitled "Fluffy Steamed Pudding," a new quick version of old-fashioned steamed pudding. Cherry sauce, made of canned red tart pitted cherries, was served on the pudding. A handsome black and white photograph of the pudding and sauce illustrated the article.

Canned pineapple chunks were featured in the October 13 article, "A Wonderful New Flavor Treat—Pineapple Fritters." The black and white illustration showed the pineapple chunks coming from the can; first the chunks, then dipped in batter, and the cooked fritters. The final photo showed them on a serving dish with accompanying sauce made of the pineapple syrup.

The American Weekly

Numerous canned foods were featured in food editor Amy Alden's features in *The American Weekly* magazine on Sunday, October 6.

"Fruit Makes It Look Better and Taste Better, Too" featured red cherry sauce made of canned red sour pitted cherries; Swiss steak using canned grapefruit juice and grapefruit sections; avocado with sea food using tuna, crab meat, shrimp or lobster; tropical ham and peach-orange dumplings using canned peaches. The color photograph that illustrated the article showed the dishes attractively served.

A second article, "Short Cuts to Good Dishes," began: "Ready-to-use grocery products add ease and flavor to your cooking." Five of the six recipes given used canned tomato paste, and one used tomato sauce and catsup. Cream of mushroom soup was also used in a recipe.

Farm Journal

Quick and easy hostess specials from Farm Journal's Country-side Kitchens include the use of many canned foods in the section entitled "The Busy Woman's Company Cookbook" in the October issue of *Farm Journal* magazine.

The section is made up of three articles, each illustrated with an attractive color photograph. Thirteen of the "20 quick-and-easy hostess specials" (recipes) include 23 uses of canned foods. The following canned foods are used in the recipes and short ideas: cranberry juice cocktail, apples, cream of celery soup, anchovy fillets, chili con carne, ham, mincemeat, green beans, cream of mushroom soup, whole kernel corn, cranberry sauce, pears, cream of chicken soup, chicken, tuna, mixed vegetables, okra, cream style corn, tomato paste, roast beef, pineapple, and peaches.

Dehydrofrozen Peas Please Restaurant Owners, Patrons

Dehydrofrozen peas are reported to be highly acceptable for use in restaurants, and there is a possible large market for them through that channel, according to a marketing research report by the Agricultural Marketing Service of USDA.

Dehydrofreezing consists of removing about two-thirds of the water content from the peas and then freezing them. "The process reduces the volume and weight of the peas by about half, with savings in transportation and storage costs. In cooking, the peas reconstitute to a condition comparable with that of the fresh product," the USDA report states. The process was developed by the Western Utilization Research and Development Division of the Agricultural Research Service at its Albany, Calif., laboratory, and personnel of that division provided technical aid in the marketing study. The report further states that:

Most of the restaurant operators in the experiment agreed that dehydrofrozen peas are as easy, or easier, to prepare for serving as are canned or frozen peas. Savings in marketing costs because of the reduced bulk and weight of the product are more than enough to offset the cost of dehydrofreezing, the report indicates. A major benefit to restaurant owners was reduction in freezer space required to keep the peas, as such space is usually short in most restaurants.

Moreover, most restaurant owners said the dehydrofrozen product excelled other forms of peas in maintenance of freshness, flavor, and appearance after a considerable time on the steam table. Customers were pleased with the quality, they said.

The marketing experiment was conducted in 100 restaurants in Milwaukee, Wis. The restaurant operators compared ease of preparation, handling, and quality of the new product with those of the usual kinds of peas they used.

A copy of the study, *Restaurant Acceptance of Dehydrofrozen Peas*, Marketing Research Report No. 198, may be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Canning Importance Featured

"The History and Importance of Canning" is a 6-page, illustrated feature article in the October issue of *The Plee-Zing Answer*, publication serving more than 11,000 independent grocers. The article presents the history of the birth of the canning process, the industry's development in the United States, its scientific basis, procedures in the cannery, the economic importance of canned foods, and their contribution to the public welfare of farmer and consumer. Much of the material was drawn from chapters on these subjects appearing in the 3d edition of *The Canning Industry*, recently issued by the N.C.A. Information Division.

The article is amply illustrated with historical drawings from *The ABC's of Canned Foods*, publication issued by N.C.A. as a reference work for food editors as part of the Consumer and Trade Relations Program; with in-plant scenes from the Information Division's photo file; and with food photos supplied by the Consumer Service Division.

Acreage Guides on Potatoes

An average cut of 9 percent in total acreage of spring crop potatoes in 1958 is recommended by the USDA in its annual acreage marketing guide.

The USDA recommends that growers in Florida reduce plantings in 1958 to about 26,900 acres, 15 percent less than the 31,700 acres planted in 1957. Florida produces practically all of the early spring crop.

Recommendations are that growers in the 11 late spring crop states plant 161,600 acres compared with 174,900 acres in 1957. Growers in California and Arizona are urged to cut late spring acreages by 15 percent and in North Carolina by 9 percent.

Farm Income in 1957

Farmers received $20.5 billion from marketings in the first nine months of 1957, about the same as in the corresponding period of 1956, according to the Agricultural Marketing Service of USDA.

Prices averaged 3 percent above a year ago, but marketings were a little smaller.

Receipts from livestock and products of $12.5 billion were 5 percent more than in 1956 because of higher average prices. Larger receipts from cattle, hogs, and milk more than offset a decline in receipts from eggs.

Crop receipts of $8.0 billion were down 7 percent from last year, with prices averaging 2 percent lower and marketings 4 percent lower. Receipts from wheat, cotton, and potatoes were down rather sharply.

Citrus Fruit Utilization

A report on production, use, and value of the 1956-57 crops of citrus fruits has been issued by the Agricultural Marketing Service of USDA. The following statistical summaries are excerpted from the report:

	1955-56	1956-57
	(thousands of boxes)	
Oranges and tangerines:		
Production having value	95,500	97,600
Processed	65,865	69,493
Florida oranges:		
Production having value	91,000	93,000
Processed	64,884	68,234
Concentrate, frozen	49,446	48,957
Concentrate, other	743	1,163
Chilled juice	3,484	5,619
Other	11,211	12,495
Florida tangerines:		
Production having value	4,500	4,600
Processed	981	1,259
Grapefruit:		
Production having value	45,377	44,780
Processed	20,815	21,094

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of September has been reported by the Agricultural Marketing Service of USDA at 127,492 thousand pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION, SEPTEMBER, 1957

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	9,870	8,103	17,973
Canned hams	12,986	439	13,425
Beef hash	342	6,606	6,948
Chili Con carne	687	12,517	13,204
Vienna sausage	300	5,787	6,088
Frankfurters and wieners in brine	.....	210	210
Deviled ham	.....	800	800
Other potted and deviled meat products	.....	2,928	2,928
Tamales	101	2,812	2,913
Sliced, dried beef	34	289	323
Chopped beef	15	1,356	1,371
Meat stew	93	7,921	8,014
Spaghetti meat products	100	8,615	8,805
Tongue (not pickled)	17	160	177
Vinegar pickled products	789	1,532	2,321
Sausage	.....	538	538
Hamburger	232	2,746	2,978
Soups	1,912	9,046	10,959
Sausage in oil	642	206	848
Tripe	.....	178	178
Brains	.....	215	215
Loins and picnics	2,313	43	2,356
All other products 20% or more meat	245	6,464	6,709
All other products less than 20% meat (except soup)	551	14,267	14,818
Total all products	31,321	93,778	125,099

1957 Pack of Alaska Salmon

The 1957 pack of canned Alaska salmon totaled 2,448,924 actual cases compared with the 1956 pack of 2,985,639 cases, according to a report by the U. S. Fish and Wildlife Service.

The pack in Alaska last year amounted to about 86 percent of the total for the continental United States and Alaska combined.

Home Preservation of Food Measured in USDA Report

Home-canned foods were put up by about 45 percent of the 6,000 families surveyed by USDA in its 1955 study of food consumption.

And foods were preserved at home by freezing by nearly 20 percent of the families surveyed, according to a new USDA report entitled *Home Canning and Freezing by Households in the United States.*

The home-canned foods and home-frozen foods were prepared by families of all sizes and incomes from coast to coast, USDA said. Families usually canned vegetables and fruits, and froze meat, fish, and poultry.

More homemakers reported making jams, jellies and preserves than any other type of canning. Tomatoes, peaches, and beans were the three foods most often canned as such.

Meat made up 85 percent of the food in the family freezer, and more than half of this was beef. The relatively few families who froze fruits or vegetables usually chose corn, beans, peas, berries, or peaches.

Preserving food at home was found to be more common on the farm than in the city. Home-canned food was reported by about 90 percent of the farm families surveyed and 30 percent of the city families. Home freezing was reported by 60 percent of the farm families and 10 percent of the city families.

The practice of home food preservation was found to be not limited to large families or to families with low incomes. In fact, higher income families were slightly more likely to can food than lower income families, and were much more likely to have freezing facilities. Larger families were more likely to preserve food at home, and to store greater quantities.

Most of the food preserved at home came from the family farm or garden. Homemakers in the West were more likely to purchase fruits and vegetables for canning and freezing than were those in other parts of the country. Other regional differences also appeared. Peaches and other fruits were the foods most often canned in the West, while in other areas tomatoes were more popular. Southerners preferred home-canned peas, while corn was a more common choice for canning in the Northeast.

The report is No. 11 of the Household Food Consumption Series. Copies are available from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Carryover Stocks of Canned Citrus and Season Shipments

A report on carryover stocks of canned citrus in the hands of Florida canners and 1956-57 season shipments of canned Florida citrus has been issued by the Florida Canners Association.

	Total Supply		Canners' Stocks Sept. 28		Season Shipments to Sept. 28	
	1955-56	1956-57	1956	1957	1956	1957
	(thousands of cases basis 24/2)					
Grapefruit sections	5,542	4,995	477	657	5,064	4,338
Grapefruit juice	13,646	13,407	943	1,948	12,702	11,459
Orange juice	15,920	17,095	867	1,591	15,053	16,104
Combination juice	5,425	5,487	299	524	5,125	4,964

Wage-Hour Interpretation on 13(b)(4) Fisheries Exemption

Wage-Hour Administrator Newell Brown recently released a statement in regard to the Division's interpretation of the section 13(b)(4) fisheries exemption. An accompanying letter pointed out that the interpretation had been adopted as early as 1952 and that it had been supported by cases decided since that time, including *Mitchell* v. *Myrtle Grove Packing Co.*, 350 U. S. 891 (1955) (see INFORMATION LETTER of Dec. 3, 1955).

The position expressed in the Administrator's statement appears to represent what are now settled enforcement practices. As long as the principle of interpretation is not carried to unrealistic extremes, it would not appear to affect current wage-hour practices in the fish canning industry.

Following is the text of the statement by the Wage-Hour Administrator:

Application of the Fair Labor Standards Act To Preparatory Operations Performed In Connection With the Canning of Oysters and Other Seafood

Section 13(b)(4) of the Fair Labor Standards Act provides an exemption from the overtime requirements, but not from the minimum wage requirements of the Act for "any employee employed in the canning of any kind of fish, shellfish, or other aquatic forms of animal or vegetable life, or any byproduct thereof".

The following excerpt from a recent letter by Newell Brown, Administrator, Wage and Hour and Public Contracts Divisions, to an oyster canner explains that employees engaged in preparatory operations which are integrated with the canning of oysters or any other kind of "fish, shellfish, or other aquatic forms of animal or vegetable life, or any byproduct thereof" are considered to be employed in "canning" within the meaning of the Act. Unless they are exempt under some other section of the Act, such employees must therefore be paid a minimum wage of $1.00 an hour, but need not be paid time and one-half for overtime. The excerpt reads as follows:

"The exemption for canning, in section 13(b)(4) of the Act, applies to workers 'employed in the canning of' fish, shellfish, or other aquatic forms of life. The term 'canning' means hermetically sealing and sterilizing or pasteurizing and has reference to a process involving the performance not only of such operations, but also others, including necessary preparatory operations performed in connection therewith as integral parts of a single uninterrupted process.

"The mere fact that operations preparatory to canning are physically separated from the operations of hermetically sealing and sterilizing or pasteurizing would not be sufficient to remove them from the scope of the exemption. If the operations of separate processors are integrated in producing canned seafood products, all employees of such processors who perform any part of the continuous series of operations to accomplish this result would be 'employed in the canning of' such products. Where preparatory operations are performed in an establishment owned, operated, or controlled by a canner of seafood as part of a process consisting of a continuous series of operations in which such products are placed in hermetically sealed containers and sterilized or pasteurized, all employees who perform any part of such series of operations on any portion of such aquatic products for canning purposes are within the scope of the term 'canning'.

"Moreover, preliminary operations performed in a separately owned processing establishment which are directed toward the particular requirements of a cannery pursuant to some definite arrangement between the operators of the two establishments would generally appear to be integrated with the cannery operations within the meaning of the above principles, so that employees engaged in the preliminary operations in the separate establishment would be employed in 'canning' within the meaning of section 13(b)(4). Whether or not integration exists in a specific case will depend, of course, upon all the relevant facts and circumstances in each case.

"Integration seems particularly clear where the preparatory operations earmark the product as one which would have no commercial value unless subjected to the remaining steps in the canning process. When oysters in the shell are placed in steam boxes, for example, the steaming, among other changes, substantially shrinks the meat, thus rendering the meat unsuitable for anything except canning. The treatment of crab meat with aluminum sulphate would similarly have this result.

"Thus, if an establishment which supplies your cannery performs operations which, under the facts and circumstances, are integrated with the canning operations, the employees performing such preparatory operations would be considered as employed in 'canning' and therefore subject to the minimum wage requirements of the Act."

Regulations Governing Section 7(b)(3)

The INFORMATION LETTER of October 12 reprinted from the *Federal Register* proposed amendment to the regulations governing section 7(b)(3) of the Fair Labor Standards Act. In a news release dated October 9, the Department of Labor reported that

"the proposed revision would merely clarify existing procedures. It would make clear that a prior finding by the Administrator is required before an industry can qualify for the seasonal exemption and that the exemption applies only to those operations and activities specified in the finding."

N.C.A. Counsel has reviewed the Department's release and has found no grounds for disagreeing with this statement as to the limited effect of the proposed amendments. It is therefore believed that the proposed amendments as applied to canners do not appear to involve a substantive change in the regulations.

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